



LE CLOS DU CAILLOU

Châteauneuf-du-Pape Tradition

Wines from Le Clos du Caillou are Rhône blends at their most intense. Concentrated and richly textured, these organically raised wines capture the spice of older-vine Grenache as grown on the region's finest terroirs. The estate in Courthézon, in the northeastern part of the Châteauneuf-du-Pape appellation, boasts a mix of terroirs with a predominance of sand, which gives Caillou wines their silky elegance and fine-grained texture. The estate has been practicing biodynamic viticulture since 2003, and was certified organic in 2010. Caillou's devotion to the character of the land (through bottling wines according to terroir) and its dedication to natural viticulture has only intensified over the years; this is what makes Caillou one of the leading estates in the southern Rhône.



WINERY: Le Clos du Caillou

WINEMAKER: Bruno Gaspard

ESTABLISHED: 1956

REGION: FRANCE • Rhône Valley • Courthézon

APPELLATION: Châteauneuf-du-Pape AOC

BLEND: 85% Grenache, 10% Mourvèdre and 5% Syrah

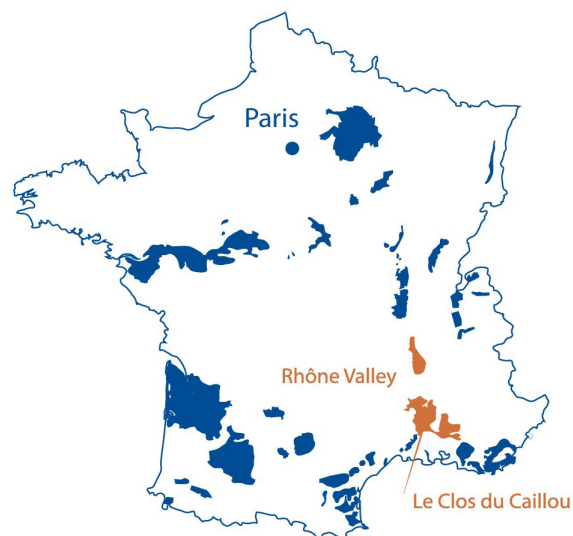
VINEYARDS: Sourced from estate lieu-dits 'Cassanets' and 'Les Bedines,' with a blend of sandy, stony and "safres" (compacted sand) soils.

AGE OF VINES: 30 years, on average

WINEMAKING: Hand-harvested. Destemmed, then fermented on indigenous yeasts in cement tank. Aged in foudre for 14 months. Bottled unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of raspberry, light violets, colored peppers. Flavors of red berries, red cherries, a hint of licorice.

PAIRING SUGGESTIONS: Grilled chicken with herbs; garlicky tapanade with home-made, rustic bread



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1601 Martin Luther King Jr. Blvd. Berkeley, CA 94709 northberkeleyimports.com